



Catalan recipe for this wine:
Pollastre amb gambes

Venison stew with carrots

Serves 4
Preparation: 30 mn (2 h in advance)
Cooking time: 3 h



We recommend with this dish:
Côtes du Roussillon Cuvée Scelerata

INGREDIENTS

- 1 liter marinade
- 1 kg venison (deboned hind leg)
- 300 g streaky bacon
- 2 bacon rinds
- 2 garlic cloves
- 1 stalk parsley
- 1 kg carrots
- 1 "bouquet garni" (3 stalks parsley, 1 sprig thyme and 1 bay leaf)
- 2 cloves
- salt, pepper

PREPARATION AND COOKING

1. Cut the meat in regular dices and let marinate for 2 hours.
2. Cut streaky bacon in small dices. Peel and chop garlic cloves, onions and parsley, mix with the bacon.
3. Peel and cut carrots in thick rounds.
4. Preheat oven at 150°C (th. 5). Rub the bottom of an iron-cast cocotte or casserole with the bacon rinds.

5. Strain the meat while keeping aside the marinade. Put a layer of meat in the cocotte, cover with streaky bacon and garlic, pepper lightly. Continue with the next layers until all ingredients are used. Add carrot rounds on top.

6. Gently pour the marinade with the bouquet garni in the cocotte. Bring to boil to evaporate the alcohol, then cover as hermetically as possible and put the cocotte into the oven. Let simmer for 3 hours.

Tip: to obtain a creamy sauce, put some slices of country bread inbetween the meat layers, they will disappear totally and will make the sauce nice and mellow.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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